

Ad
exposing raw shellfish to hydrostatic pressure at ambient temperature for a period of time sufficient to cause [destruction] elimination of [the] pathogenic naturally-occurring marine bacteria [organisms] without substantially affecting sensory characteristics of said raw shellfish.

B *said*
Claim 3 (amended) A process of destroying bacteria in raw molluscan shellfish, while shellfish is in a shell, comprising the steps of:

providing a pressure vessel;

depositing said shellfish into said pressure vessel;

loading a pressure transmitting liquid into said pressure vessel;

AB
pressurizing said pressure vessel to between about 20,000 p.s.i. and 50,000 p.s.i.

for a period of time of between 1 and 15 minutes, thereby causing [destruction of said] elimination of naturally-occurring marine bacteria, while retaining sensory characteristics of said shellfish; and then

retaining said shellfish at a temperature below ambient temperature.

Claim 4 (amended) The process of Claim 3, wherein said raw shellfish is exposed to isostatic pressure for [1-15 minutes] a time period sufficient to eliminate Vibriones bacteria.

(Please cancel Claim 5 without prejudice.)

AB *B*
Claim 6 (amended) A process of treating raw [molluscan shellfish] oysters in a shell, which comprises:

AB *B*
exposing [said shellfish] ^{*said*} raw oysters to a hydrostatic pressure of between 25,000 p.s.i. to 50,000 p.s.i. for 1-15 minutes at ambient temperature, thereby [destroying] eliminating pathogenic Vibriones bacteria [organisms] in said [raw shellfish] oysters.